



STARTERS

Beef tartare (1, 4, 7, 10) 6400 HUF
Fenyvesi Angus beef | confit garlic marrow cream |
radish-cucumber salad | sourdough toast

Local producer's platter (1, 6, 7, 9, 10) 4400 HUF
seasonal cold mixed appetizer selection

Pan-seared duck liver with onions (1, 3, 6, 7, 9) 3800 HUF
Chinese pickled garlic | toasted dumplings (knédli)

Charcoal-grilled Zala sweet pepper (1, 3, 7) 3200 HUF
strained kefir | green herbs | buckwheat chips

Soft goat cheese (3, 7) 3200 HUF
Etyek Goat Cheese Manufactory | watermelon |
cherry tomatoes | crispy wild rice | green herbs | gooseberry vinaigrette

SOUPS

Palóc beef cheek goulash (1, 6, 7, 9, 10) 4200 HUF
slow-cooked beef cheek | green beans | potatoes |
sour cream | dill | Mangalica pork cracklings

Újházi rooster soup (1, 6, 9) 3400 HUF
shredded rooster meat | carrots | parsnips | celery | kohlrabi | homemade noodles

MAIN COURSES

BBQ Fenyvesi Angus „Stefánia” (Flat Iron) (6, 7, 10) 8800 HUF
slow-roasted beef flat iron | chilled squash stew (tökfőzelék) | fresh dill

Slow-braised Mangalica pork cheek (1, 6, 7, 10) 7600 HUF
toasted "ganca" from Nógrád (traditional potato-flour dumplings) |
summer wild mushrooms | pickled green beans

Mangalica Brassói (Brassó-style pork) (6, 7, 10) 7200 HUF
pork tenderloin | garlic confit in butter | roasted baby potatoes |
pickled onions | parsley



Scrambled egg "Lecsó" (Hungarian ratatouille) (1, 3, 7) Ozsvárt-style roasted sausage toasted dumplings (knédli)	6600 HUF
Füge Burger (1, 3, 4, 5, 7, 8, 10) toasted brioche bun Mátra buffalo meat sourdough cucumber aioli matured cheddar mustardy fig relish crunchy salad roasted baby potatoes	6400 HUF
Pressed fried chicken thigh (1, 3, 7) „Rizi-bizi” (rice with peas) minty kohlrabi salad	6400 HUF
Trout dumplings / ravioli (Derelye) (1, 3, 4, 7) parsley velouté lemon-cucumber relish green herbs	6200 HUF
Fried matured mushroom cheese (1, 3, 7, 10) toasted jasmine rice, brown button mushrooms, aioli	6200 HUF
Slow-roasted cauliflower (1, 6, 7) buckwheat textures mushroom jus lemon	6200 HUF
Bread basket (1)	600 HUF

DESSERTS

Poppy seed noodles (Mákos nudli) (1, 3, 7) vanilla goat milk	3200 HUF
Soft cottage cheese dumplings (Túrógombóc) (1, 3, 7) sweet sour cream plum cardamom	3200 HUF
Emperor's shreds (Császármorzsa) (1, 3, 7) apricot gooseberry sorbet lemon verbena	3200 HUF

Allergens:

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk/lactose, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur dioxide/sulphites, 13 Lupin, 14 Molluscs

Our Kitchen Team:

Molnár Dávid Head Chef, Fischer Ferenc Sous Chef, Jónás Roland Chef de Partie, Papp Szabolcs Chef de Partie, Erdei János Márk Chef de Partie, Pető Bence Chef de Partie

All prices are quoted in Hungarian forints and include VAT. The final bill does not include a service charge. We reserve the right to make changes.